



CHAMPAGNE
TSARINE



The inspiration behind Champagne Tsarine flacon was born in 1996 during a dinner at « le Chardonnay » restaurant in Reims.

Philippe Baijot, captivated by the curves of an old decanter, sketched the design of a flacon which would embody the timeless elegance sought after for his wines.

Despite the challenges of finding a supplier for this audacious project breaking rules, his meeting with a Venetian glassmaker willing to commit as an exclusive partner for ten years allowed it to come to life, marking the beginning of one of the most remarkable modern stories in Champagne.

57%
Pinot Noir

30%
Chardonnay

13%
Meunier

Pinot Noir : Côte des Bar and Ambonnay

Chardonnay : Avize, Vertus, Faverolles and Coëmy, Monthelon, Charly sur Marne and Vandières

Meunier : Southern Hillsides of Epernay

Vinification : 100% malolactic fermentation in stainless steel tanks

Harvest 2019, an exceptional vintage

A warm year with record temperatures during the summer, reaching over 40°C at the end of July in the southern part of the appellation.

The warm and sunny climate of August and September, combined with cool nights, allowed for exceptional ripening conditions while preserving remarkable freshness. The harvested grapes, of outstanding quality, displayed a harmonious balance between sugar and acidity, promising a great wine, both dense and fresh.

Ageing period in cellars: 5 years minimum

Ageing after disgorgement : at least 6 months

Dosage : 4 g/liter (extra brut)

Eye : Golden hue with fine and delicate bubbles.

Nose : Delicate and fresh with aromas of blood orange, damson plum and peach.

Palate : Lively with Pinot Noir fully expressing itself through notes of redcurrant, blackcurrant and dried fruits (date and grape). The finish is long and persistent.

Pairing suggestions : With a chicken bao bun, a croque-monsieur or a toast of foie gras.